

<b>METRIC</b>
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**A-A-20177D**

**September 15, 2006**

**SUPERSEDING**

**A-A-20177C**

**March 25, 2004**

**COMMERCIAL ITEM DESCRIPTION**

**CANDY AND CHOCOLATE CONFECTIONS**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers candy and chocolate confections, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

**2. PURCHASER NOTES.**

**2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), flavor(s), shape(s) and flavor style(s) of candy and chocolate confections required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

**2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The candy and chocolate confections shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, styles, flavors, shapes and flavor styles.**

**Type I** - Caramels, vanilla flavored

**Type II** - Toffee, chocolate flavored

**Style A** - Roll

**Style B** - Cube

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**Type III** - Toffee

**Flavor 1** - Assorted

**Flavor 2** - With walnuts

**Flavor 3** - Other

**Type IV** - Hard candy fruit tablets

**Style A** - Square or rectangular 28.35 g (1 oz) bar

**Style B** - Square 45.4 g (1.6 oz) bar

**Style C** - Other

**Type V** - Hard candy jackets with soft centers, assorted flavor centers and shapes

**Type VI** - Pan coated candy

**Shape A** - Disks

**Flavor 1** - Chocolate, plain

**Flavor 2** - Fruit flavored

**Flavor Style a** - Original

**Flavor Style b** - Berry

**Flavor Style c** - Tropical

**Flavor Style d** - Other

**Flavor 3** - Chocolate with peanut butter

**Flavor 4** - Peanut butter, plain

**Flavor 5** - Cinnamon

**Flavor 6** - Other

**Shape B** - Oval/Round

**Flavor 1** - Chocolate with peanuts

**Flavor 2** - Chocolate covered coffee beans

**Flavor 3** - Other

**Type VII** - Milk chocolate bar, heat resistant

**Type VIII** - Starch jelly candy, assorted flavors

**Type IX** - Peanut bar

**Type X** - Licorice style candy

**Shape A** - Twists

**Flavor 1** - Strawberry

**Flavor 2** - Cherry

**Flavor 3** - Watermelon

- Flavor 4** - Black licorice
- Flavor 5** - Grape
- Flavor 6** - Apple
- Flavor 7** - Chocolate
- Flavor 8** - Cinnamon
- Flavor 9** - Other

- Shape B** - Bite size
- Flavor 1** - Cherry
- Flavor 2** - Black licorice
- Flavor 3** - Other

- Shape C** - Rope (pull and peel)
- Flavor 1** - Strawberry
- Flavor 2** - Cherry
- Flavor 3** - Watermelon
- Flavor 4** - Other

- Shape D** - Other

- Type XI** - Other

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:***

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The candy and chocolate confections shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

**5.2 Dairy ingredients.** Dairy ingredients used in the manufacture of products provided for in this CID shall originate from a plant that has been approved by the Dairy Grading Branch, Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The manufacturing plants shall be eligible for listing in the most recent version of the publication Dairy Plants Surveyed and Approved for USDA Grading Service.

### 5.3 Finished products.

**5.3.1 Type I - Caramels, vanilla flavored bars.** The vanilla flavored caramel bars shall contain condensed skim milk, corn syrup, sugar, partially hydrogenated vegetable oil, whey solids, salt, and artificial and/or natural flavors. The vanilla flavored caramel bars may contain cream and coconut oil. The candy shall be caramel colored, have a caramel/vanilla odor and a sweet caramel, vanilla flavor. The caramels shall be chewy in texture. The product shall not adhere to wrappers. The vanilla flavored caramels shall be individually wrapped and overwrapped in units of six to form a 35.4 g (1.25 oz) bar.

**5.3.2 Type II - Toffee, chocolate flavored.** The chocolate flavored toffee may contain ingredients such as; corn syrup, sugar, partially hydrogenated soybean oil, condensed skim milk, condensed milk, cocoa, chocolate, chocolate liquor, whey, cream, salt, lecithin, and artificial and natural flavors. The candy shall have a semi sweet chocolate and caramel odor and flavor. Style A - Roll shall be chewy with a grainy interior. Style B - Cube shall have a soft, chewy texture with a slightly grainy interior. Both styles shall have a dark brown color and the outside portion shall be smooth. Style A - Roll shall be individually wrapped as a 14 g (0.50 oz) roll. Style B - Cube shall be individually wrapped in wax paper as a 2.54 cm x 2.54 cm x 1.27 cm  $\pm$  0.32 cm (1 in x 1 in x 1/2 in,  $\pm$  1/8 in) cube. The product shall not adhere to the wrappers.

### 5.3.3 Type III - Toffee

**5.3.3.1 Flavor 1, Assorted flavors.** The assorted flavor toffees shall contain sugar, corn syrup, milk, partially hydrogenated coconut oil, and consist of approximately equal amounts of vanilla, chocolate, rum butter, orange, and maple flavors. The assorted flavor toffees may contain cream, lecithin, salt, fruit juice concentrate, chocolate liquor, partially hydrogenated cottonseed oil, and artificial colors. The product shall not adhere to the wrappers. The finished product shall be uniform in shape and shall be of such size that not less than 55, not more than 90 pieces are in one pound. The toffee candy pieces shall be individually wrapped in moisture-proof transparent film material, such as cellophane.

**5.3.3.2 Flavor 2, With walnuts.** The toffee with walnuts may contain ingredients such as; corn syrup, milk, sugar, walnuts, partially hydrogenated cottonseed/soybean oils, cream, salt, artificial color, natural flavor and lecithin. The product shall be a medium to dark brown colored cube, 2.54 cm x 2.54 cm x 1.27 cm  $\pm$  0.32 cm (1 in x 1 in x 1/2 in,  $\pm$  1/8 in), with light tan walnut bits uniformly distributed throughout. The candy shall have a soft, chewy texture with a slightly grainy interior with semi-firm walnut bits and a smooth exterior. The toffee with walnuts shall have a slight maple, caramel odor and a sweet, slight caramel, maple, walnut and vanilla flavor. The candy shall be individually wrapped in wax paper. The product shall not adhere to the wrappers.

**5.3.4 Type IV - Hard candy fruit tablets.** The hard candy fruit tablets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors and may contain sodium lactate. Natural or U.S. FD&C certified colors shall be used for coloring. Style A hard candy fruit tablets of assorted flavors may contain turmeric coloring and cream of tartar. Styles A and B hard candy tablets shall consist of various fruit flavors. Candy shall have a slightly sweet, fruity odor and a sweet, fruity flavor. Style A tablets shall be individually wrapped in moisture-proof transparent film material, such as cellophane, and overwrapped in units of ten to form a 28.35 g (1.0 oz) bar. Style B tablets shall be individually wrapped in foil/paper laminate and overwrapped in foil/paper laminate in units of ten to form a 45.4 g (1.6 oz) bar.

**5.3.5 Type V - Hard candy jackets with soft centers.** The hard candy jackets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors. The soft centers shall be (a) dark-sweet chocolate, (b) chocolate cream, or (c) confectioners' apple-jam flavored with raspberry, strawberry, orange, lemon, lime, or pineapple as applicable. The mix shall consist of (a) and (c) or (b) and (c) or (a), (b), and (c) in approximately equal distribution. Any combination of five of the fruit flavored centers under (c) will be acceptable. The hard candy jackets shall consist of assorted shapes, colors, and flavors. The jacket shall average not more than 75 percent by weight of the finished piece. The count per pound for individual shapes shall not be less than 100, not more than 150, but the mixture shall average not less than 115 per pound. The hard candy shall be individually wrapped in moisture-proof transparent film material, such as cellophane.

**5.3.6 Type VI - Pan coated candy.** The pan coated candy shall contain sugar, corn syrup, and natural and/or artificial flavors. The pan coated candy shall show minimal seepage of material through the coating. The coating shall be free from pits (a pit shall be defined as a hole or air bubble that is as great or greater than the head of a common pin), holes, cracks, and shall be of such hardness that it cannot be easily crushed or cracked. The pan coated candy shall have a candy shell which shall have a high gloss and the colors shall be vibrant (high chroma) and uniform (not mottled) in hue.

**5.3.6.1 Shape A, Disks.** The pan coated disks shall resemble a double-convex lens in shape.

**5.3.6.1.1 Flavor 1, Chocolate, plain.** The chocolate disks shall consist of sweet milk chocolate or one of the other standardized chocolates. The candy shall have a sweet coating and slightly sweet milk chocolate center odor and flavor. The mixture shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 480, not more than 540 with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The chocolate disks shall have 47.9 g (1.69 oz) of loose disks packed in a bag.

**5.3.6.1.2 Flavor 2, Fruit flavors.** The fruit flavored disks shall consist of texturizing agent, U.S. FD&C certified colors, ascorbic acid, and may contain partially hydrogenated vegetable oil, fruit juice from concentrate, citric acid, and dextrin. The candy shall have a sweet, fruity odor

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and flavor. The centers shall be firm yet chewy, not hard or brittle. The package shall contain pieces of candy of five various fruit flavors and colors. The count per pound shall not be less than 420, not more than 460. The fruit flavored disks shall have 59.5 - 62.4 g (2.1 - 2.2 oz) of loose disks packed in a bag.

**5.3.6.1.2.1 Flavor Style a, Original.** The original fruit flavored disks shall consist of the following five flavors: lime, grape, lemon, orange, and strawberry,

**5.3.6.1.2.2 Flavor Style b, Berry.** The berry fruit flavored disks shall consist of the following five flavors: raspberry, wild cherry, berry punch, melon berry, and strawberry.

**5.3.6.1.2.3 Flavor Style c, Tropical.** The tropical fruit flavored disks shall consist of the following five flavors: mango peach, kiwi lime, strawberry watermelon, banana berry, and passion punch.

**5.3.6.1.3 Flavor 3, Peanut butter, plain.** The plain disks with peanut butter shall consist of a peanut butter center with a thin candy shell. The candy shall have a sweet coating with a peanut butter center odor and flavor. The candies should be uniformly shaped and shall consist of at least three different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 550, not more than 650. The weight of an individual bag shall be 46.2 g (1.63 oz).

**5.3.6.1.4 Flavor 4, Chocolate with peanut butter.** The chocolate disks with peanut butter shall consist of a peanut butter center coated with chocolate and covered with a thin candy shell. The candy shall have a sweet coating and a peanut butter and chocolate odor and flavor. The candies should be uniformly shaped and shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 225, not more than 350. The weight of an individual bag shall be 43.4 g (1.53 oz).

**5.3.6.1.5 Flavor 5, Cinnamon.** The cinnamon flavored disks shall consist of a hard center covered with a hard candy shell. The candies shall be uniformly shaped, red in color, with a hot cinnamon/cinnamic, sweet flavor. The count per pound shall not be less than 480, not more than 750. The weight of an individual bag shall be 65.2 g (2.3 oz).

### **5.3.6.2 Shape B, Oval/Round.**

**5.3.6.2.1 Flavor 1, Chocolate with peanuts.** The chocolate oval/round candies with peanuts shall consist of a roasted peanut center coated with chocolate and covered with a thin candy shell. The candy shall have a slightly sweet, milk chocolate, peanut odor and flavor. The candies shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 155, not more than 225. The weight of an individual bag shall be 49.3g (1.74 oz).

**5.3.6.2.2 Flavor 2, Chocolate covered coffee beans.** The chocolate covered coffee beans shall consist of a roasted coffee bean center coated with dark chocolate and covered with a pan coated thin candy shell. The candy shell shall have a glossy sheen. The dark chocolate coating shall have a slightly sweet dark chocolate odor and flavor. The coffee bean center shall have a rich, slightly bitter roasted coffee bean odor and flavor and shall be crunchy but not hard. The count per pound shall not be less than 310, not more than 450, with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces.

**5.3.7 Type VII - Milk chocolate bar, heat resistant.** The heat resistant milk chocolate bar shall be composed of ingredients used within the levels specified in the FDA Standard of Identity for milk chocolate, except that specific functional ingredients may be added that will assure heat resistance and extend the acceptable shelf life of the product. These additional ingredients include: egg albumen (whites), sodium caseinate, water, and safe and suitable emulsifiers (at a level not to exceed 2.0 percent). When egg whites are used, they shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (Egg Products Inspection Act) (9 CFR Part 590) as evidenced by the USDA egg products inspection shield on the label. The egg whites shall be certified as Salmonella negative. The bar shall retain its shape when subjected to temperatures of 49° C (120° F) for 16 hours. The finished product shall be a 28.35 g (1.0 oz) bar. The 28.35 g (1.0 oz) heat resistant, milk chocolate bar shall be packed in a heat-sealable, polyolefin bag.

**5.3.8 Type VIII - Starch jelly candy, assorted flavors.** The starch jelly candy shall be made from a blend of corn syrup solids, starch, artificial and natural flavors, and may contain mono- and diglycerides. The candy shall be sanded with commercial type sanding sugar. No acids shall be used, however sodium citrate may be used up to 0.1 percent to adjust pH. If the open cook method is practiced, cream of tartar may be used. The starch jelly candy shall not sweat when exposed to a temperature of 38° C (100° F) for 24 hours in their prescribed wrappers. The starch jelly candy pieces shall be either individually wrapped in moisture-proof transparent film material, such as cellophane, or five pieces laid end to end and overwrapped in the aforementioned material to form a 56.7 g (2.0 oz) bar. The five piece package shall contain at least four of the following flavors: orange, lemon, lime, cherry, pineapple, or grape.

**5.3.9 Type IX - Peanut bar.** The peanut bar shall be made of whole and half pieces of peanuts in a cooked sugar matrix made from sugar, corn syrup, salt, lecithin, and preservatives. The bar may contain butter or margarine. The peanut bar shall be hard, glossy, and shall have a golden color. The peanuts shall have a fresh peanut flavor and odor, and shall have no trace of rancidity. The bar shall contain no less than 40.0 percent by weight of peanuts. The 39.7 - 48.2 g (1.4 - 1.7 oz) peanut bar shall be individually overwrapped in a suitable laminated barrier material.

**5.3.10 Type X - Licorice style candy.** The licorice style candies shall contain corn syrup, wheat flour, artificial flavors and colors, and may contain sugar, palm oil, partially hydrogenated soybean oil, corn starch, salt, citric acid, anise flavor, glycerin, potassium sorbate, and soy

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lecithin. Chocolate licorice style candy shall also contain chocolate and cocoa. Black licorice style candy shall also contain licorice extract, natural flavor, and caramel color, but shall not contain artificial flavors or colors. The licorice type candy shall be glossy and have a soft chewy texture. The candy shall have a sweet licorice flavor and odor characteristic of the flavor specified. The color shall be specific to the flavor of candy. The count per pound of Shape B - Bite size candy shall be not less than 180 and not more than 220. The dimensions of Shape B shall be 1.9 cm by 1.6 cm  $\pm$  0.32 cm (3/4 in. by 5/8 in  $\pm$  1/8 in).

**5.4 Foreign Material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the candy and chocolate confections shall be as follows.

**6.1.1 Aflatoxin.** Type VI, shape A, flavors 3 and 4, type VI, shape B, flavor 1 and type IX shall meet FDA guidelines of 20 ppb, the maximum level allowed in processed peanut products.

**TABLE I. Analytical requirements**

<b>Type</b>	<b>Description</b>	<b>Moisture (percent by weight)</b>	<b>pH</b>
Type I	Caramels, vanilla flavored	5.0 - 9.5	---
Type II	Toffee, chocolate flavored		---
Style A	Roll	5.0 - 8.0	---
Style B	Square	5.0 - 9.5	---
Type III	Toffee		
Flavor 1	Assorted flavors	5.0 - 8.0	---
Flavor 2	With walnuts	5.0 - 9.5	---
Type VI	Pan coated disks		
Shape A	Fruit flavored	---	2.0 – 4.0
Shape B Flavor 2	Chocolate covered coffee beans	2.0 (NMT) <u>1/</u>	
Type VII	Milk chocolate bar, heat resistant	5.0 (NMT)	---
Type VIII	Starch jelly candy, assorted flavors	10.0 - 15.0	5.0 – 6.5

**TABLE I. Analytical requirements - continued**

<b>Type</b>	<b>Description</b>	<b>Moisture (percent by weight)</b>	<b>pH</b>
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Type X	Licorice style candy		
Shape A & B	Twists and Bite size	15.0 (NMT)	---
Shape C	Rope	16.5 (NMT)	---

**1/** NMT = Not More Than

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures or the composite shall be prepared from a minimum of five randomly selected containers to yield a 227 g (8 oz) sample when composited.

**6.3 Analytical testing.** Analysis shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International.

<b><u>Test</u></b>	<b><u>Method</u></b>
Aflatoxin	
Type VI, Shape A, flavors 3 and 4	991.31
Type VI, Shape B, flavor 1 and Type IX	
Moisture	
Type I, II, and III	925.45A Recommend 65° C (149° F)
Type VI, Shape B, flavor 2	934.01 Recommend 70° C (158° F) <b>2/</b>
Type VII	931.04
Type VIII and X	934.06 1 <sup>st</sup> paragraph (use a 2 - 3 g sample with sand)
<i>Salmonella</i>	
Type VI and VII	967.26(e), 996.08, or 2003.09
<b><u>Test</u></b>	<b><u>Method</u></b>
pH	
Type VI, Shape A, flavor 2 and Type VIII	981.12 <b>3/</b>

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- 2/ Prior to blending, place sample into a stainless steel blender upon which liquid nitrogen is poured on the sample.
- 3/ In determining the pH 10 grams of sample and 10 mL of water shall be used.

**6.4 Test results.** The test results for aflatoxin shall meet FDA guidelines. The test result for moisture shall be reported to the nearest 0.1 percent. The test result for *Salmonella* shall be reported as detected or not detected. The test result for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the candy and chocolate confections provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same candy and chocolate confections for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered candy and chocolate confections shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of candy and chocolate confections within the commercial marketplace. Delivered candy and chocolate confections shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, AMS, or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished candy and chocolate confections distributed meets or exceeds the requirements of this CID.

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Product Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the candy and chocolate confections in accordance with PPB procedures which include selecting random samples of the packaged candy and chocolate confections, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the candy and chocolate confections for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be in accordance with good commercial packaging unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged candy and chocolate confections, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**

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**12.1 USDA certification contacts.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693 Fax (202) 690-1527, or via E-mail: [Terry.Bane@usda.gov](mailto:Terry.Bane@usda.gov).**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

### **12.3 Sources of documents.**

#### **12.3.1 Sources of information for nongovernmental documents is as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: [www.aoac.org](http://www.aoac.org).**

#### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the: Egg Products Inspection Act are contained in 9 CFR Part 590, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

Copies of Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Branch Chief, Dairy Grading Branch, DP, AMS, USDA, Stop 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-3171 or on the Internet at <http://www.ams.usda.gov/dairy/grade.htm>.**

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service are available from: **Branch Chief, Dairy Standardization Branch, DP, AMS, USDA, Stop 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7473 or on the Internet at: <http://www.ams.usda.gov/dairy/stand.htm>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094, or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

#### **MILITARY INTERESTS:**

##### **Custodians**

Army - GL  
Navy - SA  
Air Force - 35

#### **CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

#### **PREPARING ACTIVITY:**

##### **Review Activities**

Army - MD, QM  
Navy - MC

DLA - SS

(Project No. 8925-2006-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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